

# DESSERT

## Menu






Served daily from 6:00pm to 8:30pm

Prices include 13% VAT and 10% service tax



### DESSERTS

#### MACADAMIA


**CAKE**    \_\_\_\_\_ ₱ 8.000  
Chocolate mousse with coffee and caramelized macadamia nuts.

**COCO DUO**   \_\_\_\_\_ ₱ 8.000  
Coconut cookie, dark chocolate ganache, and white chocolate mousse.

#### ORGANIC

**CHOCOLATE BAR**   \_\_\_\_\_ ₱ 8.000  
Chocolate mousse, cocoa nibs, berries, and vanilla ice cream from the Osa Peninsula.

#### PASSION

**FRUIT CAKE**    \_\_\_\_\_ ₱ 8.000  
White chocolate crèmeux and passion fruit sauce.


#### CITRUS

**TARTARE**   \_\_\_\_\_ ₱ 8.500  
Cookie, citrus cream, and meringue.

### ICE CREAM

**OSA VANILLA**  \_\_\_\_\_ ₱ 5.000  
Made with natural vanilla from the Osa Peninsula.  
*\*Plant-based option.*

**OSA CACAO**  \_\_\_\_\_ ₱ 5.000  
Made with chocolate from the Osa Peninsula.  
*\*Plant-based option.*

**BANANA**  \_\_\_\_\_ ₱ 5.000  
Made with organic banana, whole sugarcane, and rum.  
*\*Plant-based option.*

**COCONUT**  \_\_\_\_\_ ₱ 5.000  
Made with natural coconut milk from the local area.  
*\*Plant-based option.*

**GUAVA**  \_\_\_\_\_ ₱ 5.000  
Made with natural local guava pulp.  
*\*Plant-based option.*

#### SEASONAL

**FLAVORED SORBETS** \_\_\_\_\_ ₱ 3.000  
Ask about the available options.

### DRINKS

**ESPRESSO** \_\_\_\_\_ ₱ 1.925  
**DOUBLE ESPRESSO** \_\_\_\_\_ ₱ 3.850  
**AMERICANO** \_\_\_\_\_ ₱ 1.650

**CAPUCCINO** \_\_\_\_\_ ₱ 2.750  
**GOLDEN RUSH** \_\_\_\_\_ ₱ 6.600  
**DISARONNO** \_\_\_\_\_ ₱ 5.500

The ice cream and sorbet crumble ingredients may contain gluten and nuts!



GLUTEN



DAIRY



NUTS



PLANT-BASED